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Broadcast by Ruth Van Deman, <sup>U.S.</sup> Bureau of Human Nutrition and Home Economics, and Maurice L. Du Mars, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Tuesday, August 24, 1943, over stations associated with the Blue Network.

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DU MARS: Good news, ladies. Ruth Van Deman is back. How are you, Ruth?

VAN DEMAN: Fine, Duke. And it's good to be back.

DU MARS: It's good to have you back. We're looking forward to a lot of good information from you...starting now.

VAN DEMAN: And starting now, I want to answer a canning question. A number of home canners have expressed a little skepticism about putting partly-sealed jars of fruit or tomatoes into the boiling water bath -- completely submerging them in water. They've wondered why water does not seep into the jars. But they don't have to worry if they follow directions. The water should be boiling briskly when you put jars into the bath. If you add water during the processing, be sure it's boiling. The reason is that if you cut down the temperature of the water, the water will be sucked into the jars. But if you put hot jars into boiling and keep the water boiling until you take the jars out, no water enters the jars. Of course, the jars cannot be completely sealed when they're in the bath because there has to be room for air to escape. What you do is screw the lids clear on and then give them a quarter of a turn back. That reminds me, Duke, have you told the listeners about our new picture folder on canning tomatoes?

DU MARS: No, Ruth. It's up to you.

VAN DEMAN: In some States, women will be canning tomatoes for weeks yet. In other States, perhaps, home canners will want to check up on canning methods while the subject is still fresh in their minds and so they'll be all set for next year. This folder was supposed to be available early in the summer....but

DU MARS: C'est la guerre!

VAN DEMAN: Yes, the war makes such things unpredictable. Anyway, this is a grand folder that shows in pictures, every step in tomato canning...the method recommended by the Department of Agriculture. And anybody who wants a copy can get it free, by sending a postcard to Home Economics, U. S. Department of Agriculture, Washington 25, D. C.

DU MARS: And asking for the tomato canning folder. Okay. Now some farm business information....the market report.

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